

OTTOLENGHI

Sample Dinner Menu

SALADS FROM THE COUNTERS

- Roasted aubergine with feta cream, roasted cherry tomatoes and crispy oregano 10.5
- Green beans with wild garlic, charred asparagus and sunflower seed dukkah 10.5
- Cauliflower and Romanesco with capers, ricotta and golden raisins 10.5
- Kale and baby gem tahini-Caesar with za'atar chickpeas and roasted grapes 10.5
- Grilled chicory with burrata, miso walnut and blood orange 12.9

FROM THE KITCHEN

- Grilled Mammole Artichoke with chimichurri 14
- Charred leeks, chilli and hazelnut romesco and sultana 11.5
- Cod, poppy seed potato, kohlrabi remoulade, tangerine kosho labneh 15.5
- Grilled mackerel with shrimp chilli sambal, kohlrabi, Monk's beard and Thai dressing 13.6
- Char-grilled pork chop, beer glaze, aubergine kashke bademjan and pickled cucumber 24.5
- Beef and lamb kofta, pickled beetroot raita, pomegranate and white onion 13.5

Team of the day

Serving you

Chris, Lukasz, Martyna, Josh, Gio, Lucy

In the kitchen

Oriol, Freddie, Lucas, Jesus

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please let your waiter know if you have any food allergies.

Allergy Information available on request

WOLVES LANE

Our vision for Wolves Lane is a thriving centre for growing and distributing wholesome food and a space for the local food economy to develop through education, enterprise and events, making good food accessible to all and building a healthier, more sustainable food culture in the area. Wolves Lane Consortium

Since 2019 Ottolenghi has been using a space in Wolves Lane in Haringey, North London to grow vegetables. Every week members from each of our restaurants spend a day nurturing our part of the gardens. This summer we had a stellar crop of courgettes.

We are not growing enough vegetables to sustain Ottolenghi...YET. The garden is just a start, but one day in the future we hope to be supplying vegetables we grow.

REN'S KITCHEN

Renuka Patel is the brains behind Ren's Kitchen. We were so happy to discover her and her amazing spices. We use her spices in all our restaurants.

We especially love the raw coriander seeds and the kokum, which is a purple mangosteen we use in the ceviche

LAKE DISTRICT FARMERS

Based in Cumbria, this supplier has found the best farms in the area and informed producers of the standards of meat they would like to sell. The producers that meet those standards are paid above market price.

The results are some of the best meat the UK.

OTTOLENGHI READY

Say goodbye to take away! Order Ottolenghi Ready to keep in your fridge or freezer for a dinner bursting with flavour. Cooked in our kitchen, just as you would in your own home. Check them out in the fridge on your way out.

OTK: SHELF LOVE

OTK: Shelf Love is the newest book by Yotam, Noor Murad and the OTK (Ottolenghi Test Kitchen).

The book is all about using what you have in the kitchen cupboard and creating some special dishes with an 'Ottolenghi' twist

OTTOLENGHI CHELSEA

In January this year we welcomed the newest member of the Ottolenghi family.

Ottolenghi Chelsea opened in the heart of Chelsea on Pavilion Rd with a fresh design but still with the amazing cakes and food that we are known for.

Worth a trip if you are in the area!

ottolenghi.co.uk
@ottolenghi
